



# Vertical Structure Multi-functional CE Chocolate Tempering Machine Industrial Automatic

## Specifications :

|         |  |
|---------|--|
| keyword | Chocolate tempering machine, chocolate temper, chocolate paste making machine, coil type tempering machine |
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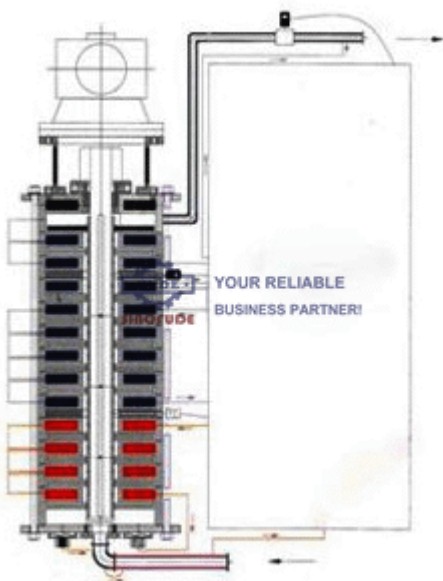
## Detail Introduction :

### CHOCOLATE TEMPERING MACHINE

#### Detailed Product Description:

Chocolate Tempering Machine is designed according to the characteristics of the natural cocoa butter. We have CE certificate.

Chocolate Tempering Machine is in vertical structure, the chocolate mass is fed from the side, then passing through the temperature adjusting screw and output from the top of the machine. The screw is divided into three temperature sections. After this process, the chocolate products will be well crystallized with smooth taste, good finishing and longer shelf life.



**Specifications:**  
**Continuous Tempering Machine**



| Model                   | CTW250            | CTW500             |
|-------------------------|-------------------|--------------------|
| Flow Capacity (kgs/h)   | 250               | 500                |
| Power (kW)              | 8.3               | 10.57              |
| Refrigerating Unit (HP) | 3                 | 3                  |
| Refrigerating Unit (HP) | 580               | 880                |
| Machine Size (mm)       | 1100 x 800 x 1900 | 1200 x 1000 x 1900 |

### Batch Type Tempering Machine

| Model             | CTW10           | CTW50             | CTW100         |
|-------------------|-----------------|-------------------|----------------|
| Capacity(kgs/h)   | 10              | 50                | 100            |
| Total Power(kW)   | 2.1             | 3                 | 4.5            |
| Total Weight(KG)  | 140             | 180               | 200            |
| Machine Size (mm) | 700 x 800 x 850 | 1200 x 950 x 1100 | 1400x1000x1200 |